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NEWS 21 Aug 19 The MEDLINE file segment of TOXCENTER has been reloaded
NEWS 22 Aug 26 Sequence searching in REGISTRY enhanced
NEWS 23 Sep 03 JAPIO has been reloaded and enhanced
NEWS 24 Sep 16 Experimental properties added to the REGISTRY file
NEWS 25 Sep 16 Indexing added to some pre-1967 records in CA/CAPLUS
NEWS 26 Sep 16 CA Section Thesaurus available in CAPLUS and CA
NEWS 27 Oct 01 CASREACT Enriched with Reactions from 1907 to 1985

NEWS EXPRESS February 1 CURRENT WINDOWS VERSION IS V6.0d,
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STRUCTURE FILE UPDATES: 6 OCT 2002 HIGHEST RN 459408-49-2

DICTIONARY FILE UPDATES: 6 OCT 2002 HIGHEST RN 459408-49-2

TSCA INFORMATION NOW CURRENT THROUGH MAY 20, 2002

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Experimental and calculated property data are now available. See HELP PROPERTIES for more information. See STNote 27, Searching Properties in the CAS Registry File, for complete details:

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*** YOU HAVE NEW MAIL ***

'REGISTRY' IS DEFAULT FORMAT FOR 'REGISTRY' FILE

=> s ascorbic acid/cn

L1 2 ASCORBIC ACID/CN

=> s sulfur dioxide/cn

L2 1 SULFUR DIOXIDE/CN

=> fil caplus

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FILE COVERS 1907 - 7 Oct 2002 VOL 137 ISS 15

FILE LAST UPDATED: 6 Oct 2002 (20021006/ED)

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*** YOU HAVE NEW MAIL ***

=> s 11/p

L3 859 L1/P

=> s 13 and 12

56718 L2

L4 3 L3 AND L2

=> d tot cbib abs hit

L4 ANSWER 1 OF 3 CAPLUS COPYRIGHT 2002 ACS

1990:464449 Document No. 113:64449 Biochemical aspects (antioxidants) for development of tolerance in plants growing at different low levels of ambient air pollutants. Rao, M. V.; Dubey, P. S. (Sch. Stud. Bot., Vikram Univ., Ujjain, 456 010, India). Environ. Pollut., 64(1), 55-66 (English) 1990. CODEN: ENPOEK. ISSN: 0269-7491.

AB The role of antioxidants, which are thought to scavenge O radicals in plants chronically exposed to low concns. of air pollutants (mainly SO₂ and NO₂), was studied for a year. Increases were obsd. in superoxide dismutase and peroxidase activity, sulfate, and leaf area-to-dry wt. ratio, and decreases in stomatal conductance, ascorbic acid, and protein and total lipid content as response of plants in polluted area. High peroxidase activity in the control plants and enhanced superoxide dismutase activity in the polluted area might have enhanced the ability of *Cassia siamea* to tolerate stress better than *Dalbergia sissoo*. Similarly, enhanced activities in the polluted sites made *Calotropis procera* more tolerant of stress than *Ipomoea fistulosa*. Thus, it appears that monitoring of antioxidant activities offers a useful tool in understanding the mechanisms which make plants relatively tolerant in field conditions.

IT 7446-09-5, Sulfur dioxide, biological studies 10102-44-0,

Nitrogen oxide (NO₂), biological studies

RL: BIOL (Biological study)

(air pollution with, plant tolerance development in relation to)

IT 9003-99-0, Peroxidase 9054-89-1 50-81-7P, L-Ascorbic acid,

preparation 14808-79-8P, Sulfate, preparation

RL: POL (Pollutant); OCCU (Occurrence)

(of plant leaves, air pollution effect on, development of plant resistance to air pollution in relation to)

L4 ANSWER 2 OF 3 CAPLUS COPYRIGHT 2002 ACS

1989:552459 Document No. 111:152459 Process for the production of clear, light coloured fruit juice. Beveridge, Thomas H. J.; Harrison, Judy E. (Canada, Minister of Agriculture, Can.). Can. CA 1243890 A1 19881101, 7 pp. (English). CODEN: CAXXA4. APPLICATION: CA 1985-479063 19850412.

AB The browning of fruit juices by polyphenols can be prevented by the use of anti-oxidants during pulvurization followed by heat-killing of polyphenol oxidase in the fruit. Subsequent digestion with pectinases and carbohydrases results in a prepn. that can be cleared by filtration after absorption with diatomaceous earth if necessary. Pears were blended in a Waring blender in the presence of ascorbic acid the puree heated to 90.degree. for .apprx.30 s to kill polyphenol oxidase. After cooling to 35.degree. within .apprx.15-20 s the homogenate was digested with pectinase for 1 h, centrifuged, and the supernatant digested with cellobiase for 2 h. The liq. was again clarified by centrifugation and finally filtered after the addn. of diatomaceous earth to yield a clear pear juice.

IT 50-81-7P, Ascorbic acid, biological studies

RL: PREP (Preparation)

(antioxidant in prepn. of fruit juices)

IT 7446-09-5, Sulfur dioxide, biological studies 16731-55-8,

Potassium metabisulfite 23134-05-6, Metabisulfite

RL: BIOL (Biological study)

(antioxidant, in prepn. of fruit juices)

L4 ANSWER 3 OF 3 CAPLUS COPYRIGHT 2002 ACS

1980:469014 Document No. 93:69014 Studies on dehydration of ber (Ziziphus mauritiana Lam.) fruit. Khurdiya, D. S. (Div. Hortic. Fruit Technol., Indian Agric. Res. Inst., New Delhi, 110 012, India). J. Food Sci. Technol., 17(3), 127-30 (English) 1980. CODEN: JFSTAB. ISSN: 0022-1155.

AB Sun-drying and dehydration of different varieties of ber are described. Fruits having a golden yellow to reddish brown color were found superior for drying. The optimum blanching time needed was 2 min for "Ilaichi", 4 min for "Bagwari" and "Chhuara", and 6 min for "Katha" and "Umrani". The av. fruit wt., pulp/stone ratio, % moisture, degree Brix at 20 degree, acidity, reducing sugar, total sugars, and ascorbic acid [50-81-7] for the selected varieties are tabulated; the effect of sun drying and dehydration on the compn. of one variety is also tabulated. Sulfuring at the rate of 150 g/8 kg of fruits (3 h burning) was considered optimum. The rate of browning increased during storage for 6 mo at room temp. (21-38 degree). All of the varieties except "Ilaichi" were found acceptable organoleptically.

IT 50-81-7P, biological studies 7446-09-5P, biological studies

RL: BIOL (Biological study); PREP (Preparation)
(of ber fruit, sun drying and dehydration effect on)

=> d his

(FILE 'HOME' ENTERED AT 09:49:29 ON 07 OCT 2002)

FILE 'REGISTRY' ENTERED AT 09:49:39 ON 07 OCT 2002

L1 2 S ASCORBIC ACID/CN

L2 1 S SULFUR DIOXIDE/CN

FILE 'CAPLUS' ENTERED AT 09:50:16 ON 07 OCT 2002

L3 859 S L1/P

L4 3 S L3 AND L2

=> s l1 and l2

46149 L1

56718 L2

L5 283 L1 AND L2

=> d tot ti

L5 ANSWER 1 OF 283 CAPLUS COPYRIGHT 2002 ACS

TI Deodorization of natural dye solutions to minimize reversion odor and discoloration in storage

L5 ANSWER 2 OF 283 CAPLUS COPYRIGHT 2002 ACS

TI Effect of technological processes on the chemical composition and sensory properties of frozen banana desserts

L5 ANSWER 3 OF 283 CAPLUS COPYRIGHT 2002 ACS

TI Development of a Potentiometric Method To Measure the Resistance to Oxidation of White Wines and the Antioxidant Power of Their Constituents

L5 ANSWER 4 OF 283 CAPLUS COPYRIGHT 2002 ACS

TI Loading beans with sublethal levels of copper enhances conditioning to oxidative stress

L5 ANSWER 5 OF 283 CAPLUS COPYRIGHT 2002 ACS

TI Comparison study of chemical fumigation and ozone treatment for storage of Kyoho grape

L5 ANSWER 6 OF 283 CAPLUS COPYRIGHT 2002 ACS

TI Biochemical parameters as biomarkers for the early recognition of environmental pollution on Scots pine trees. II. The antioxidative metabolites ascorbic acid, glutathione, .alpha.-tocopherol and the enzymes superoxide dismutase and glutathione reductase

L5 ANSWER 7 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Scavenging and antioxidant properties of different soluble compounds in hydroalcoholic media. Comparison with SO2 efficiency

L5 ANSWER 8 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Effects of SO2 treatment on the overall quality of longan fruits (cv. Shixia) during cold storage

L5 ANSWER 9 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI A study on the activities of a few free radicals scavenging enzymes present in five roadside plants

L5 ANSWER 10 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Biomonitoring of forest ecosystems in areas influenced by the Sostanj and Trbovlje thermal power plants

L5 ANSWER 11 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI The analysis of photosynthetic pigments, ascorbic acid and macronutrients - a tool for evaluation of the effect of air pollution in Norway spruce (Picea abies [L.] Karst.)

L5 ANSWER 12 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Production of chlorine dioxide by chemical reduction of ammonium chlorate in aqueous acidic solution

L5 ANSWER 13 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Physicochemical and chemical stability of high-pulp cashew apple juice

L5 ANSWER 14 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Topical compositions containing phospholipids and chelating agents

L5 ANSWER 15 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Dietary antioxidants and ozone-induced bronchial hyperresponsiveness in adults with asthma

L5 ANSWER 16 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Wine bottle closures: Physical characteristics and effect on composition and sensory properties of a Semillon wine. 1. Performance up to 20 months post-bottling

L5 ANSWER 17 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Effect of ascorbic acid and yeast strain on Sauvignon blanc wine quality

L5 ANSWER 18 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Vitamin C in the process of black currant wine production

L5 ANSWER 19 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Amelioration of SO2 phytotoxicity with nitrogen fertilizer

L5 ANSWER 20 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Foliar Biochemical Features of Plants As Indicators of Air Pollution

L5 ANSWER 21 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Sensitive and Selective Flow Injection Analysis of Hydrogen Sulfite/Sulfur Dioxide by Fluorescence Detection with and without Membrane Separation by Gas Diffusion

L5 ANSWER 22 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Proximate composition, minerals and vitamins in selected canned vegetables

L5 ANSWER 23 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Molecular epidemiology studies in Northern Bohemia

L5 ANSWER 24 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Studies on the impact of certain oxidizing pollutants and growth regulating substances on *Oryza sativa* var. Tulasi

L5 ANSWER 25 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Biocidal and absorbent/catalyst compositions containing a biocidal metal compound, a support and a reducing agent

L5 ANSWER 26 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Influential factors on the absorption integral in terms of taste stability

L5 ANSWER 27 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Effect of packaging on quality and shelf-life of osmo-air dried apricot

L5 ANSWER 28 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Seasonal changes in antioxidant level of Scots pine (*Pinus sylvestris* L.) needles exposed to industrial pollution. I. Ascorbate and thiol content

L5 ANSWER 29 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Pharmaceutical compositions of glutathione and methods of administration thereof

L5 ANSWER 30 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Coulometric detector based on porous carbon felt working electrode for flow injection analysis

L5 ANSWER 31 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Compositional changes during storage and concentration of Kagzi lime juice

L5 ANSWER 32 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Kinetics of non-enzymatic oxidation reactions: browning in white wines

L5 ANSWER 33 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Preparation of *Pueraria lobata* meal

L5 ANSWER 34 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Radiolabeling kit and binding assay

L5 ANSWER 35 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Kit for radiolabeling proteins with yttrium-90

L5 ANSWER 36 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Effects of sulfur dioxide inhalation on plasma vitamin C and ceruloplasmin in ageing rats

L5 ANSWER 37 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Quality of ripe mango powder as affected by storage temperature and period

L5 ANSWER 38 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Determination of sulfur dioxide and ascorbic acid in beverages using a dual channel flow injection electrochemical detection system

L5 ANSWER 39 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Off-flavor compounds in wine and other food products formed by enzymatic, physical, and chemical degradation of tryptophan and its metabolites

L5 ANSWER 40 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Inhibition of catalase by sulfite and oxidation of sulfite by H₂O₂ cooperating with ascorbic acid

L5 ANSWER 41 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Response of stress indicators and growth parameters of *Tibouchina pulchra* Cogn. exposed to air and soil pollution near the industrial complex of Cubatao, Brazil

L5 ANSWER 42 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Powder comprising a food additive and dispersing procedure of an enological additive using the same powder

L5 ANSWER 43 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Simultaneous measurement of volatile sulfur compounds using ascorbic acid for oxidant removal and gas chromatography-flame photometric detection

L5 ANSWER 44 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Bioindication of different stresses in forest decline studies in Slovenia

L5 ANSWER 45 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI A non-oxidative pathway for the synthesis of trans-2-nonenal during beer storage and transport

L5 ANSWER 46 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI The use of oxygen 18 in appraising the impact of oxidation process during beer storage

L5 ANSWER 47 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Adjustment to low light intensity enhances susceptibility of bean leaves to oxidative stress

L5 ANSWER 48 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Synergetic activity of catechin and other antioxidants

L5 ANSWER 49 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Experimental principle to evaluate the degree of oxidation or reduction balance in wines

L5 ANSWER 50 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Antioxidants in Norway spruce needles at field plots in the vicinity of a thermal power plant in Slovenia

L5 ANSWER 51 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Decoloring spectrophotometric determination of SO₂ with malachite green

L5 ANSWER 52 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Sulphur dioxide sensitivity and plasma antioxidants in adult subjects with asthma

L5 ANSWER 53 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Some characteristics of polyphenol oxidase and peroxidase from Taro (*Colocasia antiquorum*)

L5 ANSWER 54 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Study of oxidizable components from red wines. Comparison with oxidation behavior in white wines

L5 ANSWER 55 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI The effect of ascorbic acid on oxidative browning of white wines and model wines. [Erratum to document cited in CA130:236739]

L5 ANSWER 56 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Antioxidant systems in the leaf apoplast compartment of *Pinus pinaster* Ait. and *Pinus radiata* D. Don. plants exposed to SO₂

L5 ANSWER 57 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Distillery pot ale base in manufacture of beer substitute and other foods

L5 ANSWER 58 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI The effect of ascorbic acid on oxidative browning of white wines and model wines

L5 ANSWER 59 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Phenolics and quality of solar cabinet dried persimmon during storage

L5 ANSWER 60 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Pharmaceutical product, especially for therapy and prophylaxis of heart-circulation disorders

L5 ANSWER 61 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Differential response and detoxifying mechanisms of *Cassia siamea* Lam. and *Dalbergia sissoo* Roxb. of different ages to SO₂ treatment

L5 ANSWER 62 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Roles of ascorbic acid, .beta.-carotene and phenolic compounds in protecting the plants exposed to automobile exhaust pollution

L5 ANSWER 63 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Extraction of hydroxycinnamoyltartaric acids from berries of different grape varieties

L5 ANSWER 64 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI The effect of SO₂ on some physiological and biochemical characteristics of post harvest grape

L5 ANSWER 65 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Stabilization of naloxone hydrochloride

L5 ANSWER 66 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Rapid evaluation of the predicted taste stability of beer

L5 ANSWER 67 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI The use of 1802 in appraising the impact of oxidation processes during mashing and beer storage

L5 ANSWER 68 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Changes of the ascorbic acid content during fermentation of musts reconstituted from concentrated citrus and pineapple juices

L5 ANSWER 69 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Microparticles containing active substances, agents containing them, and their use in ultrasound-controlled release of active substances

L5 ANSWER 70 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Preliminary results of an SO₂ experiment with *Pinus halepensis* Mill. seedlings in open-top chambers

L5 ANSWER 71 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Structural changes and physiological stress responses of spruce trees to SO₂, O₃ and elevated levels of CO₂

L5 ANSWER 72 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Studies on the utilization of yam (*Dioscorea*). V. Factors affecting the viscosity of freeze-dried yam

L5 ANSWER 73 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Sepiolite-based product for modification of the storage atmosphere around perishable foods

L5 ANSWER 74 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Effect of SO₂ (oxidizing pollutant) and ascorbic acid (antioxidant) on

Vikas and Prasanna varieties of paddy

- L5 ANSWER 75 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Changes in thylakoid protein patterns and antioxidant levels in two wheat cultivars with different sensitivity to sulfur dioxide
- L5 ANSWER 76 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI An industry trial provides further evidence for the role of corks in oxidative spoilage of bottled wines. [Erratum to document cited in CA127:33180]
- L5 ANSWER 77 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Oxidative stress response and photosystem 2 efficiency in trees of urban areas
- L5 ANSWER 78 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Influence of SO₂ and ascorbic acid on the scavenger effect of tannins, measured on superoxide anion. Application to red wines
- L5 ANSWER 79 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI An industry trial provides further evidence for the role of corks in oxidative spoilage of bottled wines
- L5 ANSWER 80 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Food additive-additive interactions involving sulfur dioxide and ascorbic and nitrous acids: a review
- L5 ANSWER 81 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Ecotoxicological effects of atmospheric inorganic pollutants on pine forests
- L5 ANSWER 82 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Studies on the accumulation of hydrogen peroxide and changes of several scavengers in SO₂-fumigated leaves of Faba bean, *Vicia faba* L.
- L5 ANSWER 83 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI The role of corks in oxidative spoilage of white wines
- L5 ANSWER 84 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Plant biochemical responses and biomonitoring of air pollution around thermal power plants at Korba, Madhya Pradesh
- L5 ANSWER 85 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI The effects of sulfur dioxide inhalation and antioxidant vitamins on red blood cell lipoperoxidation
- L5 ANSWER 86 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Recognition of air pollution stress on Norway spruce on the basis of multivariate analysis of biochemical parameters. A model field study
- L5 ANSWER 87 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Response of tropical trees to sulfur dioxide stress and recovery
- L5 ANSWER 88 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Alleviation of injurious effects of sulfur dioxide on soybean by modifying NPK nutrients
- L5 ANSWER 89 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Physiological responses of Norway spruce trees to elevated CO₂ and SO₂
- L5 ANSWER 90 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Red wine bottle deposits, I: A predictive assay and an assessment of some factors affecting deposit formation

L5 ANSWER 91 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Comparison of the effect of gamma irradiation, heat-radiation combination, and sulfur dioxide generating pads on decay and quality of grapes

L5 ANSWER 92 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Sulfur dioxide compounds in a sweet wine. Demonstration of an accelerated oxidation test and its application for testing the oxidizability of a sweet wine

L5 ANSWER 93 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Electrochemichromic solutions, processes for preparing and using the same, and devices manufactured with the same

L5 ANSWER 94 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Monocrystalline iron oxide particles for studying biological tissues

L5 ANSWER 95 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Role of ascorbic acid as an indicator of SO₂ pollution

L5 ANSWER 96 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI The impact of SO₂ and SO₂ + ascorbic acid treatments on growth and partitioning of dry matter in *Trigonella foenum-graecum* L.

L5 ANSWER 97 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Enomelanin extraction from grape pomace

L5 ANSWER 98 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Interactive effects of high CO₂ and SO₂ on growth and antioxidant levels in wheat

L5 ANSWER 99 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Field studies on young Scots pine: effects of air pollutants on the antioxidant system

L5 ANSWER 100 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Simultaneous determination of sulfur dioxide and ascorbic acid in Champagne wines by HPLC with electrochemical detection. Study of the ascorbic acid-sulfur dioxide interaction

L5 ANSWER 101 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Evaluation of air pollution phytotoxicity in a seasonally dry tropical urban environment

L5 ANSWER 102 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Sulfur dioxide-liberating film especially useful for food packaging material

L5 ANSWER 103 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Effect of L-ascorbic acid and sulfur dioxide on the stability of patulin in apple juice and buffer solutions

L5 ANSWER 104 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Assessment of growth, yield and biochemical components in *Abelmoschus esculentus* Moench cv. Pusa Makhmali fumigated with sulfur dioxide.

L5 ANSWER 105 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Effects of storage time on commercial pineapple juice

L5 ANSWER 106 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Enhanced NO_x removal in wet scrubbers using metal chelates-testing at Miami Fort pilot plant

L5 ANSWER 107 OF 283 CAPLUS COPYRIGHT 2002 ACS
TI Induced chemiluminescence in wines

L5 ANSWER 108 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Changes in physical and chemical compositions of edible burdock (*Arctium lappa* L.) in relation to varieties and growth

L5 ANSWER 109 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Efficiency of two sulfur dioxide generators for preservation of refrigerated Moroccan table grapes

L5 ANSWER 110 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Response of hydrogen peroxide scavenging system in two soybean cultivars exposed to sulfur dioxide: experimental evidence for the detoxification of SO₂ by enhanced hydrogen peroxide scavenging components

L5 ANSWER 111 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Stability of Sunset Yellow FCF and tartrazine in liquid model food systems

L5 ANSWER 112 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Effects of fumigation with sulfur dioxide, nitrogen dioxide and their mixture on ascorbic acid in Chinese cabbage

L5 ANSWER 113 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Ascorbic acid effects on the post-disgorgement oxidative stability of sparkling wine

L5 ANSWER 114 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Ecosystem studies at different elevations in an Alpine valley

L5 ANSWER 115 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Protection of modified haptens useful as imaging and therapeutic agents from radiolytic degradation

L5 ANSWER 116 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Factors affecting oxygen consumption and redox potential in wines

L5 ANSWER 117 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Effects of sulfur dioxide on the antioxidants in faba bean under experimental and field condition

L5 ANSWER 118 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Effects of air pollutants on the growth and antioxidative system of Norway spruce exposed in open-top chambers

L5 ANSWER 119 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Strawberry juice color: the effect of sulfur dioxide and EDTA on the stability of anthocyanins

L5 ANSWER 120 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Agents for air purification

L5 ANSWER 121 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Open-top chamber investigations of combined effects of noxious gases on plants

L5 ANSWER 122 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Enhanced automatic flow-injection determination of the total polyphenol index of wines using Folin-Ciocalteu reagent

L5 ANSWER 123 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI The influence of wine additives on color and color quality of young red wine

L5 ANSWER 124 OF 283 CAPLUS COPYRIGHT 2002 ACS
 TI Effects of the air pollutant sulfur dioxide on leaves. Inhibition of

sulfite oxidation in the apoplast by ascorbate and of apoplastic peroxidase by sulfite

- L5 ANSWER 125 OF 283 CAPLUS COPYRIGHT 2002 ACS
- TI optical probe and method for monitoring analyte concentration

- L5 ANSWER 126 OF 283 CAPLUS COPYRIGHT 2002 ACS
- TI Effects of chemical treatments on the retention of ascorbic acid and sulfur dioxide content in dates during storage

- L5 ANSWER 127 OF 283 CAPLUS COPYRIGHT 2002 ACS
- TI Deodorant composition for indoor air treatment

- L5 ANSWER 128 OF 283 CAPLUS COPYRIGHT 2002 ACS
- TI Deodorant composition for indoor air treatment

- L5 ANSWER 129 OF 283 CAPLUS COPYRIGHT 2002 ACS
- TI Long-lasting fungicide compositions for feed preservation

- L5 ANSWER 130 OF 283 CAPLUS COPYRIGHT 2002 ACS
- TI Removal of transition metal ions from mineral particle surfaces for brightness.

- L5 ANSWER 131 OF 283 CAPLUS COPYRIGHT 2002 ACS
- TI Studies on polyphenol oxidase of sweet potato

- L5 ANSWER 132 OF 283 CAPLUS COPYRIGHT 2002 ACS
- TI Effects of ascorbic acid on phytotoxicity of sulfur dioxide

- L5 ANSWER 133 OF 283 CAPLUS COPYRIGHT 2002 ACS
- TI Influence of must composition on phenolic oxidation kinetics

- L5 ANSWER 134 OF 283 CAPLUS COPYRIGHT 2002 ACS
- TI Antioxidative enzymatic response of Lemna to environmental pollutants

- L5 ANSWER 135 OF 283 CAPLUS COPYRIGHT 2002 ACS
- TI Metabolic bases for differences in sensitivity of two pea cultivars to sulfur dioxide

- L5 ANSWER 136 OF 283 CAPLUS COPYRIGHT 2002 ACS
- TI Liquid crystal state of plant lipids and gas resistance

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- TI Inhibition of the browning of concentrated lemon juice by using sulfur dioxide

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- TI Ascorbic acid and chlorophyll content in cell cultures of spruce (Picea abies): changes by cell culture conditions and air pollutants

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